

SMALL PLATES

FLATBREAD	S 20 L 26
wood-fired pizza bread with basil pesto, parmesan cheese and mozzarella (V)	
CALAMARI FRITTI	24
crispy fried salt and pepper squid, edamame, fragrant greens, garlic aioli, lemon	
PORK SPARE RIBS	26
slow cooked and finished in the wood-fired oven, sticky hoisin bbq sauce (GF)	
GARLIC PRAWNS	26
flambe with white wine, cream, capers, and garlic butter, wood-fired ciabatta	
BAKED FORMAGGIO DIP	24
cheddar, mozzarella, cream cheese, sour cream, parmesan, garlic, jalapenos baked in a cast-iron skillet, served with wood-fired ciabatta(V)	
SUMMER BRUSHETTA	25
ViaVio buffalo mozzarella, tomato fresca, rocket, fig balsamic, sourdough (V)	

APERTIVO BOARD serves 2-4 people, designed for sharing 62
 selection of blue, brie, cheddar and fresh buffalo mozzarella cheeses, sliced salami and prosciutto, marinated mussels, antipasto vegetables, fresh fruits, roasted nuts, artisan condiments and dips, breads and crackers, polenta chips

MAIN FARE

CAESAR SALAD	28
cos lettuce, spinach, parmesan, bacon, poached egg, anchovy, ciabatta croutons (GF&V optional)	
	add southern fried chicken 7
SALT & PEPPER SQUID SALAD	28
flash fried, fragrant greens, edamame, vietnamese dressing, garlic aioli, lemon	
SUMMER INSALATA	30
ViaVio buffalo mozzarella, prosciutto crudo, pickled beets, heirloom tomato, fresh citrus, candied walnuts, rocket, pomegranate dressing (GF)(V=optional)	
PASTA DI POLLO	30
penne pasta, chicken, spinach, creamy basil pesto sauce, sundried tomato parmesan (V optional)	
PENNE CARBONARA	29
penne pasta, streaky bacon, free range egg, portabello mushroom, spinach parmesan (V optional)	
LAMB PAPPARDELLE	35
slow cooked lamb shoulder, forage mushroom, spinach, pappardelle pasta truffle, red wine jus, ricotta salata, fresh lemon	
LASAGNE AL FORNO	35
beef ragu, lasagna sheets, three cheese bechamel, layered in a cast iron skillet and baked in our wood-fired oven, served with summer insalata	
PORK SPARE RIBS	38
slow cooked and finished in the wood-fired oven, sticky hoisin bbq sauce, served with makikihi fries and seasonal insalata (GF)	

CARNE
 all carne cuts are served with chunky truffle polenta chips, "daily greens" salsa verde and red wine jus (GF)

250g PREMIUM SIRLOIN	50
250g LAMB RUMP	42
300g ROASTED PORK BELLY	42

